



CHRISTMAS MENU (519)-966-0997

The following items are available for **cold** pickup at 4315 Seminole St. on Wednesday December 24th only. Between 10am & 3pm
Enjoy the Holiday with your family and friends.... Not cooking & cleaning!

All orders must be placed by Friday December 19th.

We **ALWAYS** sell out early, so don't delay. **First come first serve.**

APPETIZERS

Nothings & Salsa - Sm \$25/Lg \$35

Our famous addictive seasoned chips with tomato salsa

Chicken Satays - \$55/2dz

Served with Peanut Sauce.

Arancini Balls - \$55/2dz

Lightly breaded and fried golden - Tangy Marinara Sauce

SALADS - Styro Serves 4 / SB Serves 10 / MB Serves 15

Cranberry Walnut - Styro \$15 / SB \$40 / MB \$50

Baby Spinach, mixed greens, strawberries, cranberries and feta.

House Salad - Styro \$15 / SB \$40 / MB \$50

Mixed greens topped with tomatoes, cucumbers and shredded carrots.

Bocconcini Salad - RP \$20 / HP \$40 / SP \$60 / MP \$80

Mozarella, basil, garlic, tomatoes, and Balsamic herb Vinaigrette.

MAINS

Approximate servings per pan - Round Pan Serves 4 / Half Pan Serves 6 / Small Pan Serves 12 / Medium Pan Serves 18 / Large Pan Serves 30

Roast Turkey with Giblet Gravy

Fresh roasted sliced and served with our house giblet pan gravy on the side.

RP \$50 / HP \$70 / SP \$100 / MP \$180 / LP \$265

Glazed Ham

Lightly smoked cured then sliced and topped with our maple ginger glaze.

RP \$50 / HP \$65 / SP \$95 / MP \$175 / LP \$255

Braised Beef Brisket with Mushroom Gravy

Braised until tender then sliced and served with our mushroom Pan gravy.

RP \$55 / HP \$75 / SP \$110 / MP \$190 / LP \$280

Roast Pork Loin

Dry rubbed then roasted with golden onions. Served with Mustard pan gravy.

RP \$30 / HP \$40 / SP \$65 / MP \$120 / LP \$175

French Tourtiere Meat Pie

Traditionally made with beef, pork, potatoes, onions and sage.

10" Filled Pie \$20

Chicken Breast Marsala

Pan seared and topped with our red wine mushroom sauce.

RP \$30 / HP \$40 / SP \$65 / MP \$120 / LP \$175

Pesto Cream Chicken Breast

Pan seared and topped with our creamy pesto sauce & 3 cheese blend.

RP \$30 / HP \$40 / SP \$65 / MP \$120 / LP \$175

BBQ Pork Back Ribs

Fall-off-the-bone tender.

HP \$55 / SP \$90 / MP \$170 / LP \$250

Swedish Style Meatballs

Smothered in our red wine sour cream dill sauce.

RP \$35 / HP \$45 / SP \$70 / MP \$125

Broiled White Fish

Broiled Basa finished with our lemon dill butter cream sauce.

HP \$40 / SP \$65 / MP \$120 / LP \$175

SIDE STARCHES

Garlic Smashed Potatoes

Finished with garlic butter, cream, seasonings and green onions.

RP \$18 / HP \$35 / SP \$50 / MP \$80 / LP \$110

Baked Penne a la Vodka & Cheddar

Our meat sauce finished with cream & vodka. Topped with 3 Cheese Blend

RP \$20 / HP \$35 / SP \$50 / MP \$80 / LP \$110

Cranberry & Sage Stuffing

Onions, celery, carrot, garlic, sage and sun dried cranberries.

RP \$20 / HP \$35 / SP \$50 / MP \$80 / LP \$115

SIDE VEGGIES

Honey Glazed Roasted Carrots

Fresh carrots finished with honey & butter.

RP \$18 / HP \$30 / SP \$45 / MP \$75 / LP \$105

Broccoli & Cauliflower Au Gratin

Both are tossed in garlic cream sauce then topped with cheese.

RP \$19 / HP \$35 / SP \$50 / MP \$85 / LP \$115

Mixed Vegetables with Garlic Butter

Always fresh, broccoli, cauliflower, carrots and zucchini.

RP \$18 / HP \$35 / SP \$50 / MP \$80 / LP \$110

DESSERTS & EXTRAS

Cinnamon Crisps with Vanilla Cream Dip SM \$25 / LG \$35 - **Pecan Pie** 10" \$25

Cranberry Sauce 1/2 litre \$5 / 1 litre \$9

Giblet Gravy 1 litre \$9